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FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

FISH 'N CHIPS IDEAL FOR COMPANY DINNER

Expecting company for dinner? Your guests will vote you their favorite hostess if you'll surprise them with Fish 'N Chips, a truly superlative combination of flavorful deep-fat-fried fish and potatoes. This combination has been a favorite in England for years.

Fish 'N Chips not only tastes good but looks wonderful when served. Outside, the fish is a beautiful, crusty, golden brown. Inside, it is tender and juicy with all the delicate flavor sealed in. Served with tossed salad and lemon pie, this dish will cause your guests to rate you the best cook in town.

According to the home economists of the Fish and Wildlife Service, Department of the Interior, deep-fat-frying is one of the easiest and quickest ways of preparing fish. With good quantities of haddock available these days, they suggest that you use this delicately flavored fish, which is so ideal for deep-fat frying, as the base of your Fish 'N Chips. A fillet of any species of fish, however, fried in deep fat, can be used. French-fried potatoes, or potato chips, will complete your main dish. Why not try this recipe?

DEEP-FAT-FRIED HADDOCK FILLETS

- 2 pounds haddock fillets
- 1 egg, beaten
- 1 tablespoon milk or water
- 1 teaspoon salt
- Dash pepper
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup bread crumbs

Cut fish into serving-size portions. Combine egg, milk and seasonings. Dip fish in egg mixture and roll in flour and crumb mixture. Fry in deep fat, 375°F., for 2 to 4 minutes, or until golden brown. Drain on absorbent paper. Serve plain or with a sauce. Serves 6.

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